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TITLE: METHOD AND APPARATUS FOR CONTINUOUS
PRODUCTION OF CLEAR
CANDY

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ABSTRACT:

PURPOSE: To produce the raw material of candy having uniform property without lowering the transparency, by mixing sugar and starch syrup with

water

under heating, and subjecting the mixture successively to the concentration by evaporation, vapor-liquid separation under reduced pressure, cooling under reduced pressure, mixing, addition of flavor, etc. under reduced pressure, cooling under reduced pressure, mixing, and forming, etc.

CONSTITUTION: Sugar is mixed with starch syrup and water at specific ratios,

and mixed under heating with a hot mixer 1. The mixture is evaporated and concentrated with an evaporation concentrator 9, and separated into vapor and

liquid by heating in a vapor-liquid separator 11 comprising a vacuum heating chamber at about 130°C under reduced pressure. The liquid is extruded intermittently at a proper rate, cooled to about 110°C by vacuum cooler 17,

homogenized with the pipe-line mixer 21, mixed with flavor, pigment, seasoning,

etc. in a vacuum chamber 22 under reduced pressure keeping the hot state, cooled to about 80∼85°C with a vacuum cooler 31, homogenized again with

the pipe-line mixer 33, extruded from the nozzle 34 having a proper form, and formed by the molding machine 37. In the above process, the procedures between

the vapor-liquid separation step and the second homogenization step with the mixer are carried out in vacuum.

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